



# HYDE AWAY

gf = gluten free, df = dairy free, v = vegetarian, vegan = vegan

## SOUPS

**Tomato Parmesan (v, gf) 9**  
*cream, garlic, tarragon, fresh parsley*

**Carrot Ginger (vegan, gf) 9**  
*puréed carrot, fresh ginger, turmeric, coconut milk, toasted pumpkin seeds*

**French Onion Soup au Gratin 13**  
*beef & sherry broth, broiled swiss, baguette crouton*

## SALADS

**House Salad (gf) 7/13**  
*mixed greens, carrot, radish, cucumber, toasted pumpkin seeds, choice of dressing: maple balsamic, maple mustard, cider vinaigrette, blue cheese, ranch*

**Beet Salad (gf) 16**  
*red & golden beets, Vermont goat cheese & herb spread, candied almonds, tuscan greens, maple balsamic dressing*

**Winter Kale Salad (gf) 18**  
*toasted pecans, gorgonzola, dried apricot, red onion, apple cider vinaigrette*

**Caesar Salad 9/16**  
*romaine, croutons, parmesan cheese, house whole grain caesar dressing, lemon wedge*

**salad add-ons: white anchovies 3, grilled chicken breast 8, salmon filet 12, veggie burger 8**

## APPETIZERS

**French Rolls (3) & Rosemary Butter 6**

**Tuna Tartare 18**  
*sushi grade tuna, toasted sesame, cilantro, sriracha aioli, avocado purée, tamari, pickled ginger, won-ton crisps: substitute sliced cucumber (gf)*

**Caramelized Brussels Sprouts (gf) 12**  
*maple ginger glaze, crispy bacon, portabello mushrooms, toasted pecans*

**Mediterranean Dip (v) 16**  
*kalamata & green olives, roasted red peppers, parsley, cream cheese, broiled parmesan, toasted baguette*

**Poutine 15**  
*Maplebrook Farm cheddar curds, beef gravy, fries*

**Hyde Away Nachos (v) 14**  
*house-made tortilla chips, jalapeño, spanish olives, red onion, cheddar cheese, guacamole, cabot sour cream, pico de gallo  
add braised misty knoll chicken 5*

**Hyde Away Wings (1lb) 14**  
*crispy fried chicken wings, carrots & celery, blue cheese or buttermilk ranch dressing. buffalo, maple chipotle, smoky bbq, dry rub, garlic parmesan & fresh parsley*

## FRITES

**Basket of Fries w/Garlic Aioli 8**

**Sweet Potato Wedges w/Maple Mustard 10**



**A Round for the Kitchen 10**  
*Send some love to the makers.*



*In 1949 this property was opened for Mad River Valley lodging guests by Sewall Williams, one of the area's first innkeepers. It was known as the Ulla Lodge.*

*Vermont law requires us to note that consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*



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## SANDWICHES

*All sandwiches served w/fries & sliced pickle.*

### Hyde Away Burger 20

*char grilled 7 oz Neill Farm beef patty, burger sauce, bibb lettuce, tomato, red onion, brioche bun*

### Chicken Sandwich 18

*North Country Smokehouse bacon, roasted garlic aioli, swiss cheese, caramelized onion, bibb lettuce, tomato*

### Smoked Salmon Wrap 19

*Ducktrap smoked salmon, lemon & caper rémoulade, grilled tortilla, tuscan greens, red onion, cucumber, avocado purée*

### Valley Veggie Burger (v) 17

*black bean burger, spicy aioli, bibb lettuce, tomato, red onion, brioche bun*

**sandwich add-ons:** swiss, cheddar, american 1, blue cheese, caramelized onion, bacon 2, sub house salad/caesar for fries 5, sweet potato fries 3, gluten free bun 2

## SIDES

Fries 6

Sautéed Carrots & Green Beans 6

Sushi Rice 5

Mashed Potatoes 5

## KIDS

Cheeseburger & Fries 12\*

Chicken Tenders & Fries 12\*

Grilled Cheese (*white or wheat bread*) & Fries 10\*

Buttered Penne & Parmesan 10

Sliced Carrots, Celery, Buttermilk Ranch 6

*\*Substitute Veggies for Fries 2*

## ENTREES

### Misty Knoll Chicken Statler (gf) 32

*roasted Misty Knoll chicken breast, mashed potatoes, garlic sautéed broccolini, maple beurre blanc sauce*

### Black Angus Choice Ribeye (14oz) Steak Frites 52

*char-grilled, rosemary herb butter, seasoned fries, sautéed green beans & carrots*

### Maple Glazed Salmon (gf) 30

*Faroe Island salmon, maple ginger glaze, sushi rice, toasted sesame seeds, wine & garlic braised curly kale*

### Chicken Marsala 26

*pan seared chicken breast, Private Stock marsala sauce, portabella, Vermont Creamery mascarpone cheese, penne, toasted baguette*

### Hyde Away Meatloaf 25

*bacon wrapped meatloaf, mashed potatoes, buttered carrots & green beans, beef gravy*

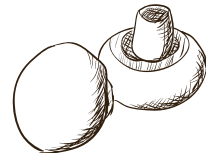
### Vegetable Stir Fry (vegan, gf) 25

*Thai yellow coconut curry, bell peppers, broccolini, red onion, portabella, peanut, crispy tofu, sushi rice*

## SATURDAY SPECIAL

### Prime Rib

*baked potato & chef's choice of vegetable*



## DESSERTS

Classic Hot Fudge Sundae (gf) 8

Crème Brûlée (gf) 13

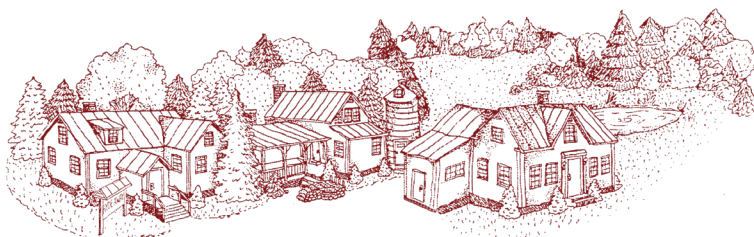
Flourless Chocolate Torte (gf) 9

Hyde Away Bread Pudding 12

*warm with golden raisins, scoop of vanilla ice cream, rum caramel sauce*

Brownie Sundae 10

*fudge brownie, ice cream, whipped cream, chocolate sauce*



*Early pioneers found this beautiful spot and claimed the property as a farmstead circa 1820.*